

Amendments to the Claims:

1. (Previously presented) A method of producing a hydrolyzed lecithin product, comprising hydrolyzed phospholipids, monoglycerides, and diglycerides, the method comprising
 - (a) contacting a lecithin material, comprising phospholipids and triglycerides, in an aqueous medium, containing water and at most 5% of another water-miscible solvent, or an organic solvent medium comprising an aprotic organic solvent and sufficient water to promote hydrolysis, with a first enzyme to create a reaction mixture, said enzyme being a phospholipase or lipase which hydrolyzes said phospholipids;
 - (b) subsequently contacting the product of step (a), in an aqueous medium or an organic solvent medium containing sufficient water to promote hydrolysis, with a second enzyme, different from said first enzyme, said second enzyme being a lipase which hydrolyzes said triglycerides; and
 - (c) obtaining the hydrolyzed lecithin product from the reaction mixture.
2. (Previously Presented) The method of claim 1, wherein said phospholipids make up at least 50% of said lecithin material.
3. (Previously Presented) The method of claim 2, wherein said phospholipids make up at least 60% of said lecithin material.
4. (Previously presented) The method of claim 1, wherein said first enzyme is phospholipase A1 and/or A2.
5. (Original) The method of claim 4, wherein said phospholipase is phospholipase A2.
6. (Previously Presented) The method of claim 1, wherein said second enzyme is effective to selectively hydrolyze said triglycerides.
7. (Previously Presented) The method of claim 1, wherein said solvent medium is an aqueous medium and does not contain another water-miscible solvent.
8. (Original) The method of claim 1, wherein said solvent medium comprises an organic solvent.

9. (Original) The method of claim 8, wherein said organic solvent is a hydrocarbon solvent.
10. (Original) The method of claim 9, wherein said solvent is hexane.
11. (Original) The method of claim 1, wherein said lecithin material is a retentate from a vegetable oil membrane degumming process.
12. (Original) The method of claim 1, wherein steps (a) and (b) are carried out in the presence of a membrane effective to separate said hydrolyzed phospholipids, monoglycerides, and diglycerides from released fatty acids.
13. (Original) The method of claim 8, wherein steps (a) and (b) are carried out in the presence of a membrane effective to separate said hydrolyzed phospholipids, monoglycerides, and diglycerides from released fatty acids.
14. (Original) The method of claim 1, wherein said first enzyme is phospholipase D.
15. (Original) The method of claim 14, further comprising, prior to said contacting step (b), reacting the product of step (a) with phospholipase A1 and/or A2.
16. (Original) The method of claim 1, wherein said hydrolyzed lecithin product comprises at least 56% acetone insoluble materials and has an acid value of less than 45 mg KOH/gram.
17. (Previously presented) The method of claim 16, wherein said hydrolyzed lecithin product comprises at least 60% acetone insoluble materials.
18. (Previously presented) A method of producing a hydrolyzed lecithin product, comprising hydrolyzed phospholipids, monoglycerides, and diglycerides, the method comprising contacting a lecithin material, comprising phospholipids and triglycerides, in an aprotic organic solvent containing sufficient water to promote hydrolysis, with first and second enzymes to create a reaction mixture, wherein said first enzyme is a phospholipase or lipase which hydrolyzes said phospholipids, and said second enzyme, different from said first enzyme, is a lipase which hydrolyzes said triglycerides; and obtaining the hydrolyzed lecithin product from the reaction mixture.

19. (Original) The method of claim 18, wherein said lecithin material is contacted with said first and second enzymes simultaneously.
20. (Previously Presented) The method of claim 18, wherein said phospholipids make up at least 50% of said lecithin material.
21. (Previously Presented) The method of claim 20, wherein said phospholipids make up at least 60% of said lecithin material.
22. (Original) The method of claim 18, wherein said first enzyme is phospholipase A1 and/or A2.
23. (Previously Presented) The method of claim 22, wherein said phospholipase is phospholipase A2.
24. (Previously Presented) The method of claim 18, wherein said second enzyme selectively hydrolyzes said triglycerides.
25. (Original) The method of claim 18, wherein said lecithin material is a retentate from a vegetable oil membrane degumming process.
26. (Original) The method of claim 18, wherein said contacting is carried out in the presence of a membrane effective to separate said hydrolyzed phospholipids, monoglycerides, and diglycerides from released fatty acids.
27. (Previously Presented) The method of claim 18, wherein said product comprises at least 56% acetone insoluble materials and has an acid value of less than 45 mg KOH/gram.
28. (Currently Amended) The method of claim ~~[[27]]~~ 18, wherein said product comprises at least 60% acetone insoluble materials.
29. (Canceled)
30. (Currently Amended) The method of claim ~~[[29]]~~ 31, wherein said solvent medium is an organic solvent medium.

31. (Currently Amended) ~~The method of claim 30,~~ A method of producing a product comprising phospholipids, monoglycerides, and diglycerides by enzymatic hydrolysis, the method comprising:

contacting a lecithin material, comprising phospholipids and triglycerides, in an aqueous medium or an organic solvent medium comprising an aprotic organic solvent and sufficient water to promote hydrolysis, and in the absence of a phospholipase, with a lipase to create a reaction mixture which selectively hydrolyzes said triglycerides; and obtaining the hydrolyzed lecithin product from the reaction mixture, wherein said lecithin material is a retentate from a vegetable oil membrane degumming process.

32. (Currently Amended) The method of claim [[29]] 31, wherein said phospholipids make up at least 50% of said lecithin material.

33. (Currently Amended) The method of claim [[32]] 31, wherein said phospholipids make up at least 60% of said lecithin material.

34. (Currently Amended) ~~The method of claim 29,~~ A method of producing a product comprising phospholipids, monoglycerides, and diglycerides by enzymatic hydrolysis, the method comprising:

contacting a lecithin material, comprising phospholipids and triglycerides, in an aqueous medium or an organic solvent medium comprising an aprotic organic solvent and sufficient water to promote hydrolysis, and in the absence of a phospholipase, with a lipase to create a reaction mixture which selectively hydrolyzes said triglycerides; and obtaining the hydrolyzed lecithin product from the reaction mixture, wherein said contacting is carried out in the presence of a membrane effective to separate said phospholipids, monoglycerides, and diglycerides from released fatty acids.

35. (Currently Amended) The method of claim [[29]] 31, wherein said hydrolyzed lecithin product comprises at least 56% acetone insoluble materials and has an acid value of less than 45 mg KOH/gram.

36. (Original) The method of claim 35, wherein said hydrolyzed lecithin product comprises at least 60% acetone insoluble materials.

37-49. (Cancelled)

50. (New) The method of claim 34, wherein said solvent medium is an organic solvent medium.

51. (New) The method of claim 34, wherein said lecithin material is a retentate from a vegetable oil membrane degumming process.

52. (New) The method of claim 34, wherein said phospholipids make up at least 50% of said lecithin material.

53. (New) The method of claim 34, wherein said phospholipids make up at least 60% of said lecithin material.

54. (New) The method of claim 34, wherein said hydrolyzed lecithin product comprises at least 56% acetone insoluble materials and has an acid value of less than 45 mg KOH/gram.

55. (New) The method of claim 54, wherein said hydrolyzed lecithin product comprises at least 60% acetone insoluble materials.